

NIEPOORT REDOMA RESERVA 2004

THE VINEYARDS FOR THE REDOMA WHITE ARE ALL ABOVE 400 METERS, UP TO 800 METERS, THUS HAVING A COOLER (PARTICULARLY AT NIGHT) AND LONGER RIPENING, ALL VINEYARDS ARE OVER 60 YEARS OLD, 3 OFF THEM BEING PARTICULARLY OLD (OVER 100 YEARS OLD).

THE MAIN VARIETY IS RABIGATO, HAVING A HIGH PORTION OF CODEGA AND SOME OTHER VARIETIES. IT HAS NO MALVAZIA FINA.

TASTING NOTES



REDOMA WHITE IS BARREL FERMENTED AND AGED, USING FRENCH OAK, 90% NEW. THE WINE DOES NOT UNDERGO ANY MALOLACTIC FERMENTATION, TO PRESERVE PLENTY OF ACIDITY AND TAUTNESS. OUR AIM IS A BALANCED WINE WITH FRESHNESS AND ELEGANCE AND THE NATURAL ACIDITY IS THE KEY ELEMENT TO ACHIEVE THIS BALANCE, HARMONY AND THE MINERALITY.

THERE IS A BIG, TOASTY, NUTTY CONCENTRATION ON THE NOSE THAT IS EXTREMELY BURGUNDIAN (THIS WOULD BE A GREAT RINGER FOR A 1ER CRU WHITE BURGUNDY IN A BLIND TASTING), AND LITTLE HERBAL NUANCES. IT HAS A LOVELY SMOOTH, FULL TEXTURE IN THE MOUTH WITH A RAFT OF WHITE FRUIT FLAVOURS AND LITTLE MINERAL SUGGESTION. THERE IS GOOD ORANGY ACIDITY, AND LOTS OF FINESSE INTO A LONG, BEAUTIFULLY DELINEATED FINISH.

VINIFICATION

A VERY METICULOUS SELECTION WAS DONE BEFORE PRESSING, REMOVING NOT ONLY THE ROTTEN GRAPES OUT BUT ALSO ALL OVERRIPE GRAPES. THE MUST WAS DECANTED AT LOW TEMPERATURE BEFORE STARTING THE VINIFICATION PROCESS. FERMENTATION OCCURRED AT LOW TEMPERATURE IN CASKS AND THE WINE WAS KEPT IN CASKS *ON ITS LEES* UNTIL BOTTLING.

2004 WAS A HOT HARVEST BUT THE RAIN IN AUGUST BALANCED THE MATURATION PROCESS AND THEREFORE THE MUST WAS CONCENTRATED WITH HIGH SUGAR BUT ALSO WITH HIGH ACIDITY. QUITE A FEW BLIND TASTINGS WERE DONE FOR EACH REDOMA CASK TO SELECT THE RICHEST, MOST CONCENTRATED, FRESH AND COMPLEX OF THE WINES FOR THE RESERVA.

TECHNICAL INFORMATION

PRODUCT:	Redoma White	PRODUCER:	Niepoort (Vinhos) S.A.
REGION:	Douro	YEAR:	2004
SOIL TYPE:	Schist	VINEYARDS:	Serveral vineyards
VINES AGE:	Over 60 years	GRAPE:	Rabigato, Codega, Donzelinho,
		VARIETIES:	Viosinho, Arinto
VINES PER HA:	5500	PRUNING:	Guyot and Royat
ALT. FROM SEA:	400-700 m	METHOD:	
LEVEL:		HARVEST PERIOD:	3 rd week of September
HARVEST METHOD:	Hand picked	MALOLACTIC:	---
FERMENTATION:	french oak casks	BOTTLED:	May 2005
AGEING:	8 month in french oak casks	DRY EXTRACT:	24.0 g/dm ³
ALCOHOL:	13.6 % vol	TOTAL ACIDITY:	5.8 g/dm ³ Ac. Tartaric
VOLATILE ACIDITY:	0.60 g/dm ³ Ac. Ascetic	PH:	3.19
FREE SO₂ AT BOTTLING:	30 g/dm ³	PRODUCTION:	5000 bottles (+150 Magnums)

PRESENTATION

BOTTLE		BOX (PAPER)		PALLET	
EAN	5602840054509	EAN		DIM.	
VOLUME BOTTLE	750 ml	BOTTLES PER CASE	6	Nº PER LAYER	10
WEIGHT BOTTLE	1,4	WEIGHT BOX		NO LAYERS	8
		DIM. (L x W + H)		TOTAL	80